

PASTA ALLA ZOZZONA RECIPE

Cooking Time

- **Preparation Time:** 10 minutes
 - **Cooking Time:** 20 minutes
 - **Total Time:** 30 minutes
 - **Servings:** 4
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Ingredients

- 12 oz (340 g) rigatoni pasta
 - 1 small onion, finely chopped
 - 4 oz (115 g) guanciale, cut into strips
 - 2 pork sausages, casings removed
 - 1 ½ cups peeled tomatoes, crushed
 - 2 large egg yolks
 - ½ cup Pecorino Romano cheese, grated
 - Salt and black pepper, to taste
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Method

1□Sauté the Onion & Guanciale

- In a large pan over medium heat, add the guanciale and cook until it becomes crispy and golden.
- Remove excess fat if needed, then add the chopped onion and cook until soft and fragrant.

2□Cook the Sausage

- Add the pork sausage (removed from the casing) and break it into small pieces with a spoon.
- Cook until browned and slightly crispy.

3□Add the Tomatoes

- Pour in the peeled tomatoes and let them simmer for about 10-15 minutes until thick and rich.

4□Cook the Pasta

- Meanwhile, cook the rigatoni in salted boiling water until **al dente**.
- Reserve ½ **cup of pasta water**, then drain the pasta.

5□Combine Everything

- Toss the drained pasta into the sauce, stirring well.
- In a small bowl, whisk together egg yolks and Pecorino Romano cheese.

6□Finish with a Creamy Touch

- Turn off the heat, then slowly stir the egg mixture into the pasta, creating a creamy texture.
- If needed, add reserved pasta water to loosen the sauce.

7□Season & Serve

- Sprinkle with more Pecorino Romano, freshly cracked black pepper, and enjoy hot! ? ͡° ͜ʖ ͡°